COMPANION
OWNERS MANUAL

Comprising
Installation & Users
Instructions
&
Cooking
Guide

REMEMBER, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require. Do not use reconditioned or copy parts that have not been clearly authorised by AGA.

PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE

CE **For use in GB and IE**

07/10 EINS 511368

CONTENTS

SECTION	PAGE
INTRODUCTION	3
HEALTH & SAFETY	4
INSTALLATION	
ELECTRICAL CONNECTION	5 - 6
INSTALLATION	7
LOCATION	7
INSTALLATION SEQUENCE & PROCEDURE	7
USERS GUIDE	
CONTROL PANEL	9
CERAMIC HOB	10
THE OVENS	11
OVEN COOKING GUIDE	12 - 16
CLEANING AND CARE FOR YOUR COOKER	17 - 18
SERVICING	
PRODUCT DIMENSIONS	20
WIRING DIAGRAM	21

INTRODUCTION

As responsible manufacturers we take care to make sure that our products are designed and constructed to meet the required safety standards when properly installed and used.

IMPORTANT NOTICE: PLEASE READ THE ACCOMPANYING WARRANTY.
Any alteration that is not approved by AGA could invalidate the approval of the appliance, operation of the warranty and could affect your statutory rights.
In the interests of safety and effective use, please read the following before using your new AGA appliance.

Installation must be to local and National wiring regulations and carried out by a Qualified Engineer.

A little smoke and some odour may be emitted when first switched on. This is normal and harmless (from oven lagging and starch binder on the element insulation) and will cease after a short period of use.

Your appliance has a ceramic hob, grill and two electric ovens. The upper oven is an electric conventional oven with traditional zoned heating, an electric grill is also incorporated in the roof of the oven.

The lower oven has an electric fan. The fan behind the rear panel ensures an even distribution of heat within the cavity during cooking, ie temperature at lowest shelf position is the same as the temperature at the highest shelf position.
Refer to the diagram to familiarise yourself with the product and refer to the relevant sections for upper oven, lower oven, grill, ceramic hotplate etc.

The appliance is fitted with a cooling fan, which functions during the use of the grill or top oven (occasionally with the lower oven). The fan will continue to run after the grill/lower oven has been turned off or until the unit has sufficiently cooled.

Your cooker is supplied with the following accessories:

3 Grid shelves, one of which is used as a grill shelf
1 Grill pan and grid **(FOR USE IN THE UPPER OVEN ONLY)**
1 Roasting tin
1 Baking tray

HEALTH & SAFETY

APPLIANCE

CHILDREN SHOULD BE KEPT AWAY FROM THE APPLIANCE AS SOME SURFACES CAN BECOME HOT TO TOUCH.

- Never place anything between the saucepan base and the ceramic surface (i.e. cooking mats, aluminium foil, etc).
- IMPORTANT: Oil is a fire risk, do not leave pans containing oil unattended.
- In the event of fire cover with a lid and switch OFF the electricity.

  Do not attempt to extinguish the fire using water

  Smother the flames on the hob rather than attempting to remove the pan to the outside. Burns and injuries are caused almost invariably by picking up the burning pan to carry outside.

Deep Fat Frying

- Use a deep pan, large enough to completely cover the appropriate heating area.
- Never fill the pan more than one-third full of fat or oil.
- Never leave oil or fat unattended during the heating or cooking period.

ELECTRICAL CONNECTION

Electrical connections are located at the back of the appliance.

Refer to Figs. 1A and 1B for wiring connection to the appliance.

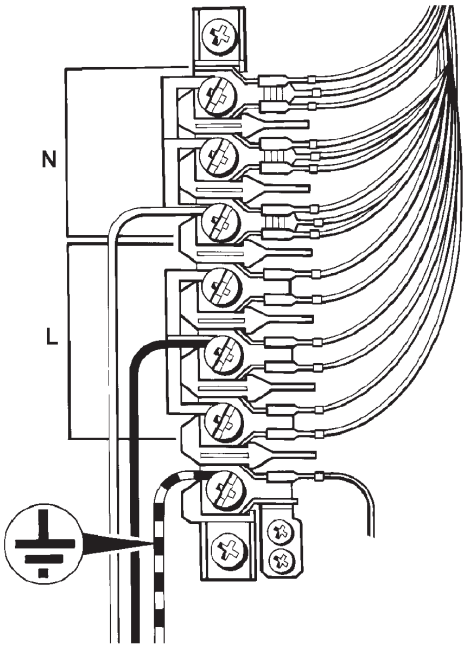
Remember that an excess of cable length is required for the possible withdrawal of the cooker.

Always double check connections and ensure terminals are fully tightened and the cable is secured to the cable clamp.

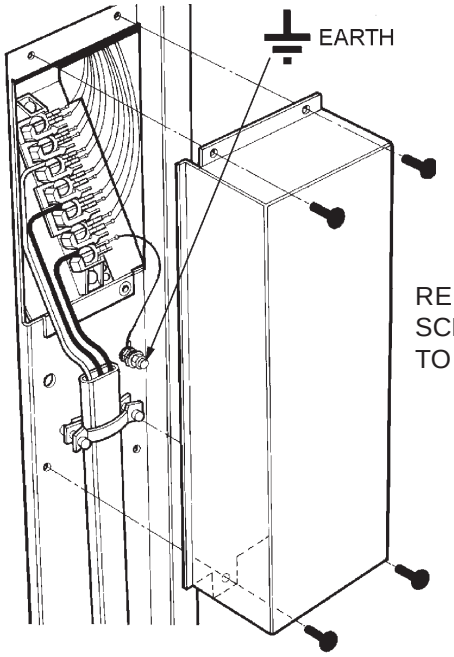
THE ISOLATOR SHOULD **NOT** BE POSITIONED IMMEDIATELY ABOVE THE COMPANION COOKER, BUT **MUST** BE SITED WITHIN 2 METRES OF THE APPLIANCE.

SINGLE PHASE CONNECTION - The Companion requires a 30 amp power supply fitted in conjunction with a double pole isolator with a minimum contact clearance of 3mm and be connected to the mains with a minimum 6mm^2 cable to comply with the latest editions of the local and national wiring regulations

SINGLE PHASE CONNECTION - MINIMUM 6mm^2 AND MUST COMPLY WITH THE LATEST EDITIONS OF THE LOCAL AND NATIONAL WIRING REGULATIONS



DESN 513370



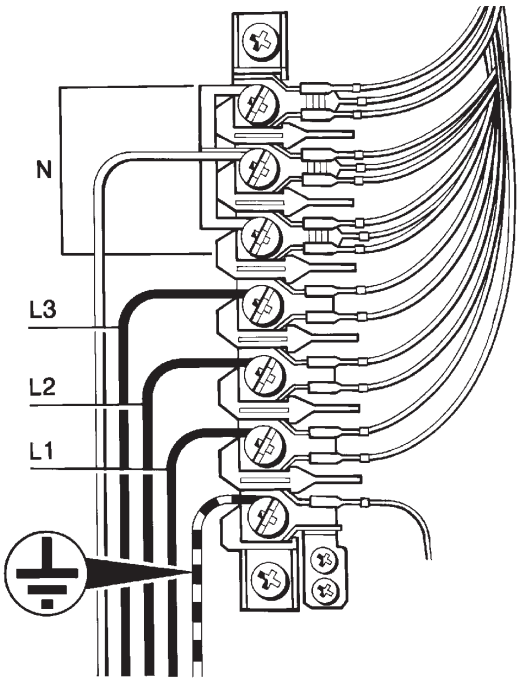
REMOVE COVER (4 SCREWS) TO GAIN ACCESS TO THE MAINS TERMINAL

FIG. 1A

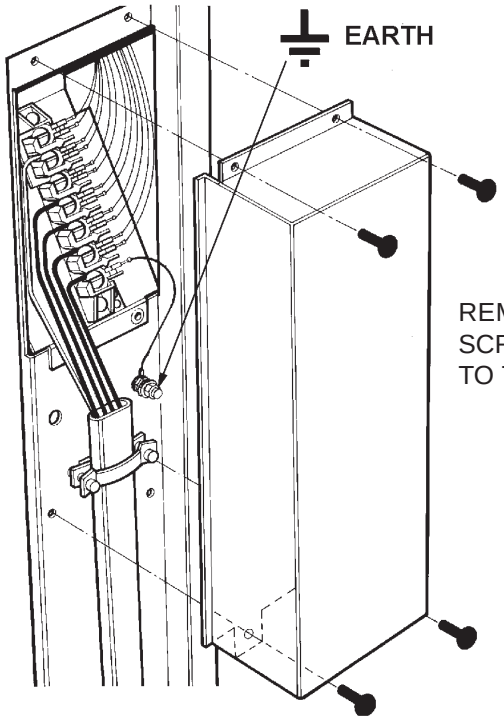
DESN 513372

ELECTRICAL CONNECTION (CONTINUED)

THREE PHASE CONNECTION - MINIMUM 2.5mm² AND MUST COMPLY WITH THE LATEST EDITIONS OF THE LOCAL AND NATIONAL WIRING REGULATIONS



DESN 513371



REMOVE COVER (4 SCREWS) TO GAIN ACCESS TO THE MAINS TERMINAL

FIG. 1B

DESN 513373

INSTALLATION

WARNING: THIS APPLIANCE MUST BE EARTHED

The appliance is designed for the voltage stated on the rating plate, which is situated in the centre vent slot near the base of the Front Plate.

The Companion is supplied from the manufacturers in a fully assembled and tested condition.

LOCATION

Any adjacent walls that project above the height of the hob must be of heat resistant material.

The side wall above the hob shall be greater than 60mm horizontally from the cooker.

Surfaces over the top of the cooker must not be closer than 650mm.

The vent slots in the back of the top plate must not be obstructed.

THIS IS A TYPE X APPLIANCE

INSTALLATION SEQUENCE AND PROCEDURE

INSTALLATION/LEVELLING

The AGA Companion is designed to stand on a flat and level surface, however any unevenness maybe overcome by packing under the corners of the plinth with a suitable material, (up to 2 - 3 mm).

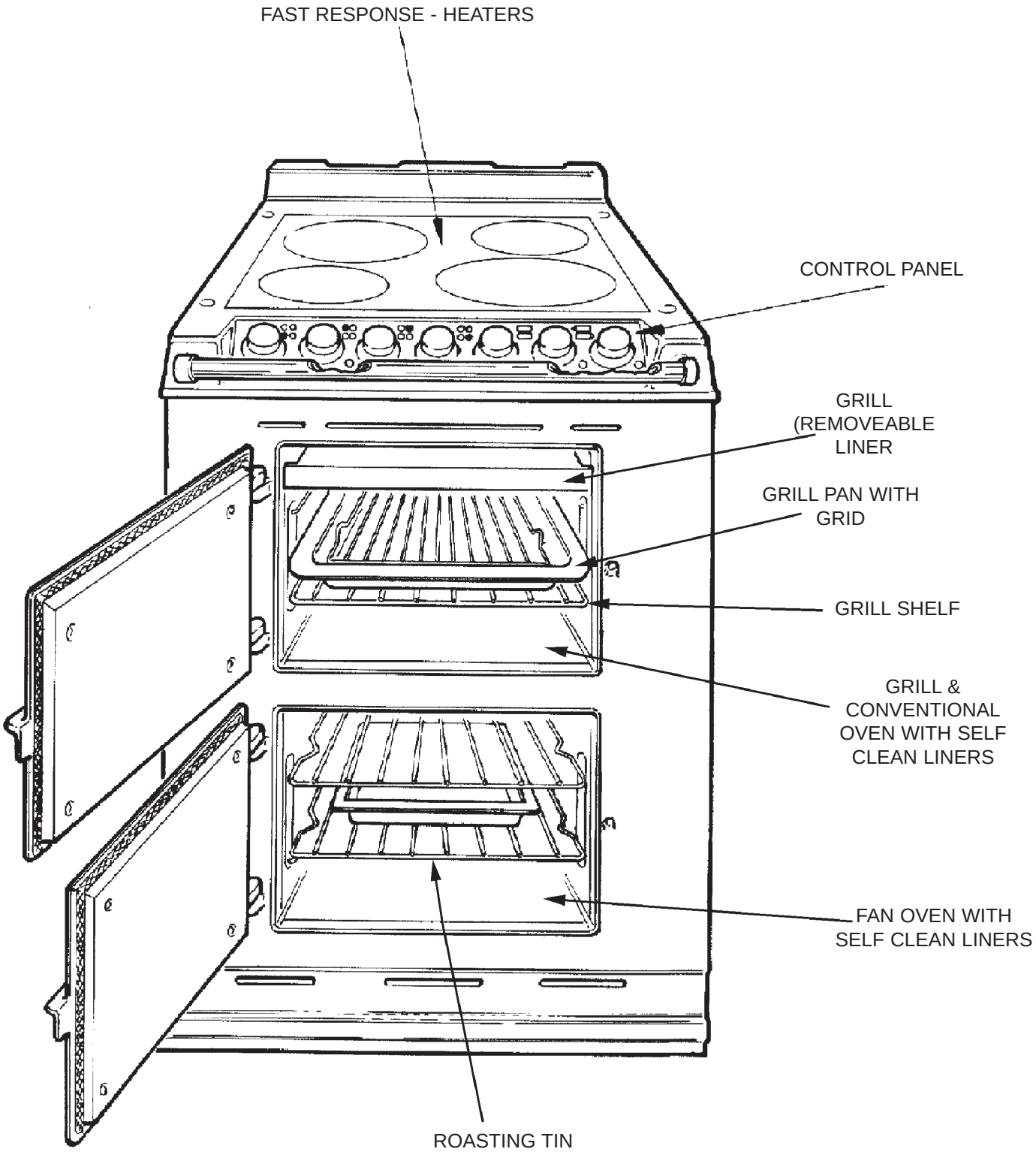


FIG.2

DESN 511413 B

CONTROL PANEL

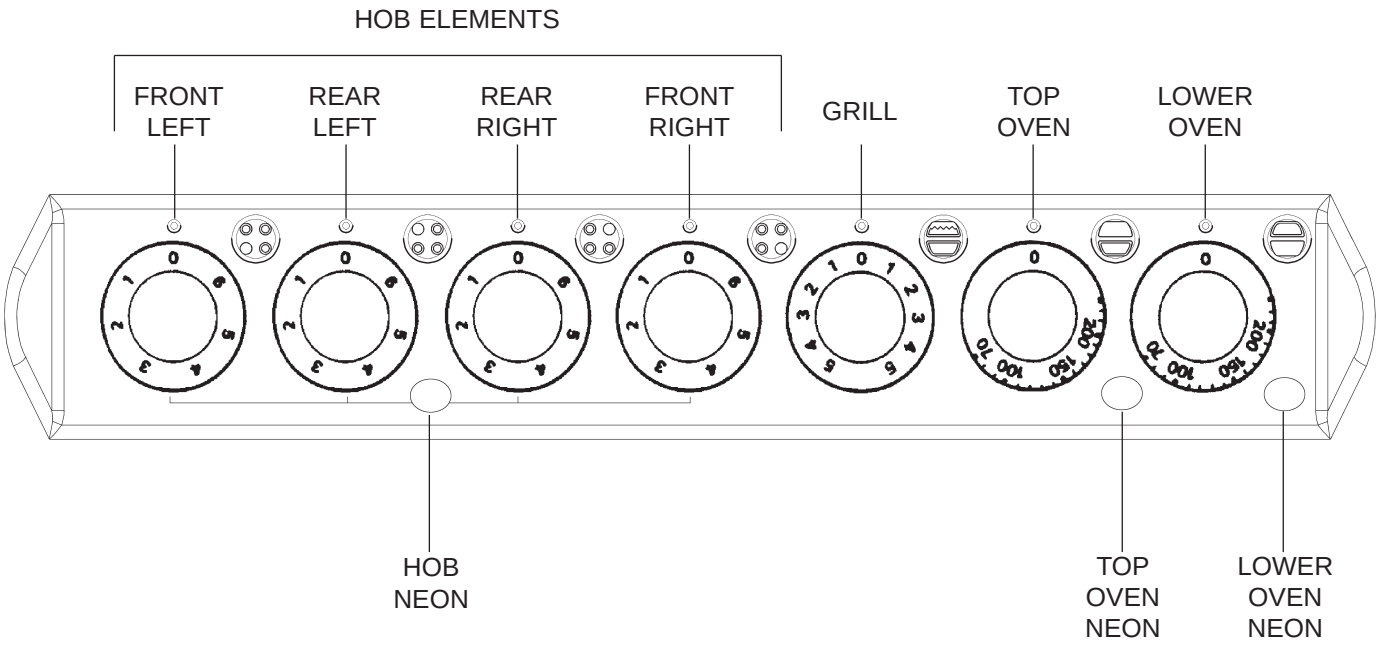


FIG. 3

DESN 515707

- The **HOB ELEMENT KNOBS** can be rotated in either direction.

  Clockwise from low setting in steps 1-6 to high setting.

  Anti-clockwise direct from off to high.

- The **GRILL ELEMENT KNOB** can also be rotated in any direction.

  Clockwise both elements on (graduated in red).

  Anti-clockwise front elements only.

- The **OVEN KNOBS** can only be rotated *clockwise* from the OFF position.

- The **HOB NEON** illuminates when the hob is hot and therefore too hot to touch. There is a short delay after initial switch on.
  The neon remains on when the element is switched off until the temperature reduces to a safe level (although the hob may still be warm enough to cause minor discomfort).

- The **OVEN NEONS** illuminate when ovens are switched on. When the temperature required is reached the neon will extinguish.

CERAMIC HOB

- **DO NOT USE THE HOB IF IT IS CRACKED.**
- **DO NOT PLACE ALUMINIUM FOIL ON THE HOB SURFACE.**

The hob has the four following plates:

front left - Single circuit - 1200w - 145mm Dia - Rapid Heat up

rear left - Single circuit - 1800w - 180mm Dia - Rapid Heat up

rear right - Single circuit - 1200w - 145mm Dia - Rapid Heat up

front right - Single circuit - 1800w - 180mm Dia - Rapid Heat up

When the hot plates are switched on, the heating area will glow red.

The hot plates contain a safety switch which limits the ceramic temperature if the plates are operated without a pan in position, or if the plates have been at maximum setting for longer than normal.

To get the best out of your hob

- Ensure that the pan covers the heating area.
- Switch off the plates when cooking is complete.
- Do not cook directly on the hob surface. Always use a pan.
- Do not use the hob as a chopping board or resting area.
- Always lift the pan off the surface. Do not drag or slide the pans into position.
- Always use the recommended cleaning materials and methods. See ‘Cleaning & Care’ section.

Choice of saucepans

- Only smooth flat based pans recommended for use on Ceramic hobs **must** be used.
- If cast iron pans are used, ensure they have a machined flat base.
- Never use recessed or ridged base pans.
- The base of the pan should cover the heating area.
- Select a pan of sufficient size to avoid spillage (boiling over). Especially when cooking food containing sugar e.g. jam, marmalade, fruit etc.
- Do not overlap the edge of the ceramic hob area with pans, as this will result in damage to the enamelled surface of the top plate.
- To avoid scratching the ceramic hob, only use pans with clean, smooth bottoms.
- For best results the bottom of the enamelled pans should be 2-3mm thick and stainless steel with sandwich bottoms 4-6mm.

THE GRILL (TOP OVEN)

- **THE TOP OVEN DOOR MUST BE KEPT OPEN WHEN THE GRILL IS ON**
- As with most cookers, depending on how long the grill is on, local surfaces (including the handrail may be hot to touch.
- The grill has 5 heat settings on each of 2 elements (see control panel).
- For best results pre-heat at a high setting.
- The large grill pan supplied will fit on any of the three shelf positions.
- Most foods should be cooked on the grill grid in the grill pan. You can turn the grid over to suit the different thicknesses of food. You can place some dishes straight onto the oven shelf this is useful when browning the top of food such as cauliflower cheese.
- The cooker is supplied with one grid/grill shelf for the top oven.

THE OVENS

General

- Bottom ovens are fitted with side and back self cleaning panels.
- The shelves are designed to be non-tilt.
- To remove a shelf lift clear of the side notches and slide forward. To replace a shelf insert into the top oven with the short prongs at the rear, facing upwards. Slide into position above the side notches then allow to drop down on the runner.
- Do not place the grid shelf or food on the bases of the ovens. Food will burn on the base of the oven and air circulation will be affected in the lower oven.
- Pre-heat the ovens at the appropriate settings until the light goes out.
- When cooking in both ovens at the same time you may need to reduce the temperature and cooking times (especially for baked foods).
- For effective heat distribution. leave a gap of no less than 12mm between the dishes and the sides of the oven, to allow hot air to circulate.
- **THE GRILL PAN SUPPLIED IS NOT DESIGNED TO FIT IN THE LOWER OVEN.**
- If you also have an AGA **DO NOT** use the small roasting tin provided with the AGA in the Companion. Please use utensils provided and place on the grid shelves.

Condensation

Condensation may form on the cooker. This is quite normal and nothing to worry about. The condensation forms when heat and moisture are present, for example during cooking.
Whenever possible try to make sure that food which contains a lot of moisture for example casseroles are covered. If you do notice any condensation, wipe it up straight away.

OVEN COOKING GUIDE

Cooking Hints

- Both ovens must be pre-heated until the light extinguishes.
- The guidelines are for cooking after the oven(s) have reached the desired temperature.
- Larger items may benefit from being turned.
- Shelf positions are counted from the top.
- Put dishes in the centre of the shelf.
- When using both ovens together reduce cooking times and settings.
- It is important to check that food is piping hot before serving.
- You can change the settings and cooking times to suit your tastes.

Deep Fat Frying

- Do not try to fry too much food at a time, especially frozen food.

  This only lowers the temperature of the oil or fat too much, resulting in greasy food.
- Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat, Frozen foods in particular, will cause frothing or spitting, if added to quickly.
- Never heat fat, or fry with a lid on the pan.
- Keep the outside of the pan, clean and free from streaks of oil or fat.
- The following charts give a guide to cooking a number of everyday items.

Top Oven (Conventional)

- The cooking charts are a general guide but times and temperatures may vary according to individual recipes.
- The meat sections should be used as a guide but may vary according to the size, shape of joint on or off the bone.
- Thaw frozen joints thoroughly before cooking them.
- The times are for open roasting. If covered with foil allow for extra time.
- The turkey/chicken is cooked when the juices run clear when pierced with a skewer. If the juices are still pink continue to cook checking every 15 minutes until juices run clear.
- 1kg = 2.2lb.

FOOD	SETTING °C	SHELF POSITION	APPROXIMATE COOKING TIME	
Roasting meat				
Beef	180	3	**Rare**	35 mins per kg plus 20 mins
	180	3	**Medium**	45 mins per kg plus 25 mins
	180	3	**Well Done**	55 mins per kg plus 30 mins
Lamb	180 - 190	3	**Well Done**	55 mins per kg plus 25 mins
Pork	180 - 190	3	**Well Done**	1hr 5 mins per kg plus 30 mins
Poultry				
Chicken	190 - 200	3		45 mins per kg plus 20 mins
Yorkshire Pudding				
Large	220	3		25 - 40 mins
Individual	220	3		15 - 25 mins

FOOD	SETTING °C	SHELF POSITION	APPROXIMATE COOKING TIME
Cakes and Biscuits			
Shortbread	150	2	45 mins - 1 hr
Very Rich Fruit Cake	130 - 140	3	3 - 4 hrs
Fruit Cake	150 - 160	3	1 - 2 hrs
Small Cakes	190	3	15 - 25 mins
Scones	220	3	10 - 20 mins
Victoria Sandwich	180	3	20 - 35 mins
Swiss Roll	210	2	10 mins
Biscuits	180 - 190	2	10 - 15 mins
Tray Bakes	180	3	30 - 35 mins
Pastries			
Plate Tarts	200	2	25 - 35 mins
Fruit Pie	200	3	35 - 45 mins
Mince Pies	200	2	20 - 25 mins
Vol-Au-Vents (frozen flaky)	220	3	15 - 20 mins
Eclairs/Profiteroles	210 - 220	2	20 - 25 mins depending on size
Puddings			
Milk Puddings	150 - 160	3	2 hrs approx.
Baked Sponges	170 - 180	3	45 - 55 mins
Baked Custards	150	3	45 - 55 mins
Meringues	100	3	1.5 - 3 hrs depending on size
Apple Crumble	180	3	30 - 40 mins
Yeast Mixtures			
Bread	220	3	30 - 40 mins
Rolls and Buns	220	3	10 - 20 mins

Lower Oven (Fanned)

- The lower oven has a fan, which means the air is circulated to create an even temperature throughout the oven. In most cases this means that food requires a lower temperature when cooked in this oven, by approximately 10 - 20ºC. Also some baked goods may require a slightly reduced cooking time by a few minutes.
- The cooking charts are a general guide but times and temperatures may vary according to individual recipes.
- The meat sections should be used as a general guide but may vary according to the size, shape of joint on or off the bone.
- Thaw frozen joints thoroughly before cooking them.
- The times are for open roasting. If covered with foil allow extra time.
- The turkey/chicken is cooked when the juices run clear when pierced with a skewer. If the juices are still pink continue to cook checking every 15 minutes until juices run clear.
- 1kg = 2.2lb

FOOD	SETTING °C	SHELF POSITION	APPROXIMATE COOKING TIME	
Roasting meat				
Beef	170	2 or 3	**Rare**	35 mins per kg plus 15 mins
	170	2 or 3	**Medium**	45 mins per kg plus 20 mins
	170	2 or 3	**Well Done**	55 mins per kg plus 30 mins
Lamb	170 - 180	2 or 3	**Well Done**	55 mins per kg plus 20 mins
Pork	170 - 180	2 or 3	**Well Done**	1hr 5 mins per kg plus 25 mins
Poultry				
Chicken	180 - 190	2 or 3		45 mins per kg plus 15 mins
Turkey	170	3	**Up to 4kg**	40 mins per kg plus 10 mins
			Over 4kg	30 mins per kg plus 20 mins
Yorkshire Pudding				
Large	190 - 200	Any		25 - 40 mins
Individual	190 - 200	Any		15 - 25 mins

FOOD	SETTING °C	SHELF POSITION	APPROXIMATE COOKING TIME
Cakes and Biscuits			
Shortbread	140	2 or 3	45 - 50 mins
Very Rich Fruit Cake	120 - 130	3	3 - 4 hrs
Fruit Cake	140 - 150	3	1 - 2 hrs
Small Cakes	180	Any	15 - 25 mins
Scones	200	Any	8 - 12 mins
Victoria Sandwich	170	Any	20 - 35 mins
Swiss Roll	200	2	10 mins
Biscuits	170 - 180	Any	10 - 15 mins
Tray Bakes	170	3	25 - 30 mins
Pastries			
Plate Tart	190	2 or 3	25 - 35 mins
Fruit Pie	190	2 or 3	25 - 45 mins
Mince Pies	190	1 & 3	20 - 25 mins
Vol-Au-Vents (frozen flaky)	210	1 & 3	15 - 20 mins
Eclairs/Profiteroles	200	2	20 - 25 mins depending on size
Puddings			
Milk Puddings	140	Any	2 hrs approx.
Baked Sponges	160 - 170	2 or 3	45 - 60 mins
Baked Custards	140	2 or 3	45 - 55 mins
Meringues	90	2 or 3	1.5 - 3 hrs depending on size
Apple Crumble	170	3	30 - 40 mins
Yeast Mixtures			
Bread	200	2 or 3	25 - 35 mins
Rolls and Buns	200	2 or 3	10 - 20 mins
Souffle			
Cheese Souffle (Individual)	190	3	20 - 25 mins
Cheese Souffle (Large)	190	3	25 - 35 mins

CLEANING & CARING FOR YOUR COOKER

- **Always SWITCH OFF at mains before cleaning.**
- **Do not use a steam cleaner to clean this cooker.**
- **When cleaning use as little water as possible.**
- **Do not use abrasive pads, oven cleaner or cleaners containing citric acid on enamelled surfaces.**

Surfaces that require cleaning are:

Enamelled Top and Front Plate

- The easiest way to clean the AGA top plate and front plate is to mop up spills as they happen.
- Baked on food is more difficult to clean but can usually be removed with proprietary vitreous enamel cleaners or mild cream cleaners using a cloth, or if necessary, a nylon scouring pad.
- If milk or fruit juice, or anything containing acid is spilt on the enamel, wipe off immediately.
- Clean off any condensation streaks on the front plate around the oven doors or vitreous enamel maybe permanently discoloured.
- All that is usually needed to keep the vitreous enamelled surfaces of your cooker bright and clean is a daily rub over with a damp, soapy cloth followed immediately with a clean, dry cloth to avoid streaks.
- Remember the top plate will scratch if pans or utensils are dragged across them.

The Ceramic Glass Hob

- Providing the recommendations in the section under ceramic hob are followed you should not have any problems in maintaining the good appearance of the ceramic hob.
- Ceramic hobs are particularly easy to clean if just two important ground rules are followed.
- Firstly, anything that has burnt onto the surface should be removed immediately with a razor blade scraper which can be obtained from most hardware stores.
  If any plastic item, kitchen foil, sugar or food containing sugar is accidentally allowed to melt on the hot surface of your ceramic hob, remove **IMMEDIATELY** with a scraper while the hob is still hot to avoid damaging the surface.
- Secondly, after cooking, the ceramic hob should be cleaned with an approved cleaning agent such as *Hob Brite*. A soft cloth is more suitable for cleaning than a sponge because a sponge absorbs the liquid of the cleaning agent, leaving a high concentration of the rough 'scouring particles' on the surface. This could cause scratches. Basically as little cleaning agent as possible should be used - in the interest of the environment as well - a few drops are usually quite sufficient. **DO NOT USE HOB BRITE ON THE ENAMELLED SURFACES.**

The Ovens

- Both ovens are fitted with sides and back panels which are of self cleaning enamel and should not be scoured.
- The removable grill deflector plate, the base of the top oven, and the base and roof of the fan oven are vitreous enamelled and can be cleaned with proprietary vitreous enamel cleaners approved by the Vitreous Enamel Association.
- The shelves can be removed and if necessary the shelf supports may also be removed by taking out the screws.
- These items may be washed in the sink with normal oven cleaners, you may use a fine wool soap pad for removing stubborn stains from the oven bases and shelf supports.
  NOTE: TAKE CARE NOT TO DAMAGE THE THERMOSTAT PHIALS IN THE OVENS WHEN CLEANING.

Heat Clean Enamel

- Fan oven, Conventional oven, Simmering oven: sides, top and back
  Grill compartment: sides and back

  This special enamel has a continuous cleaning action, which works best if a pattern of low and high temperature cooking is followed. By using low temperature roasting, excessive fat splashes can be avoided. Should any excessive staining occur, immediately clean the area with hot water containing detergent, and a nylon washing-up brush. Resistant stains require the oven to be run at 210°C for 2 hours.

  DO NOT USE ANY CLEANING MATERIALS WHICH MAY CLOG THE PORES OF THE SPECIAL COATING E.G. PASTES AND POWDERS, SOAP FILLED PADS, SPRAY CLEANERS, BRUSH-ON OVEN CLEANERS, CAUSTIC SOLUTIONS, METAL SCRAPERS/KNIVES, AND PREVENT THE CLEANING ACTION.

Door Liners

- May be cleaned with a cream cleaner or soap impregnated pad.
- Lift off the oven doors to allow them to cool a little before cleaning. **DO NOT**, however, immerse the doors in water as they are packed with insulating material which will be damaged by excessive moisture.

Controls

- The enamelled surface under the knobs can be treated as in the Section ‘Door Liners’. Avoid the use of excessive water.
- **DO NOT** use oven cleaners, scouring pads and abrasive powder for cleaning the plastic knobs. A wipe with a damp cloth should be sufficient.

TIP: Clean your hob regularly, Preferably every time you use it.

IMPORTANT: AGA recommend Vitreous Enamel Association approved cleaners for cleaning the vitreous enamelled surfaces of this product.

SERVICING

- In the event of requiring maintenance, call your distributor.
- Your cooker must only be serviced by a Qualified Engineer from authorised distributor.
- Do not alter or modify the cooker.
- Only the spares specified by the manufacturer, (stocked by your dealer) are to be fitted.

PRODUCT DIMENSIONS

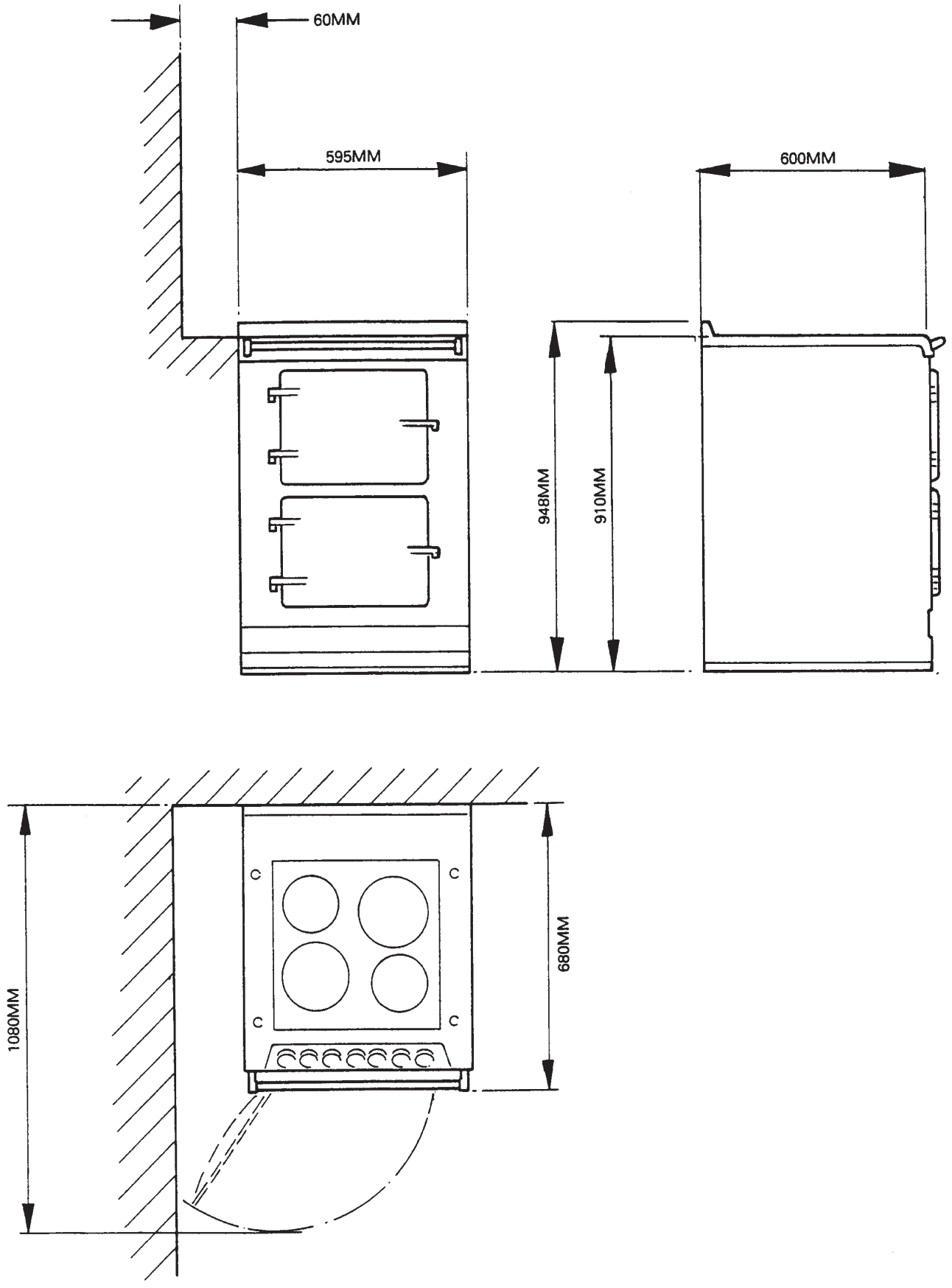
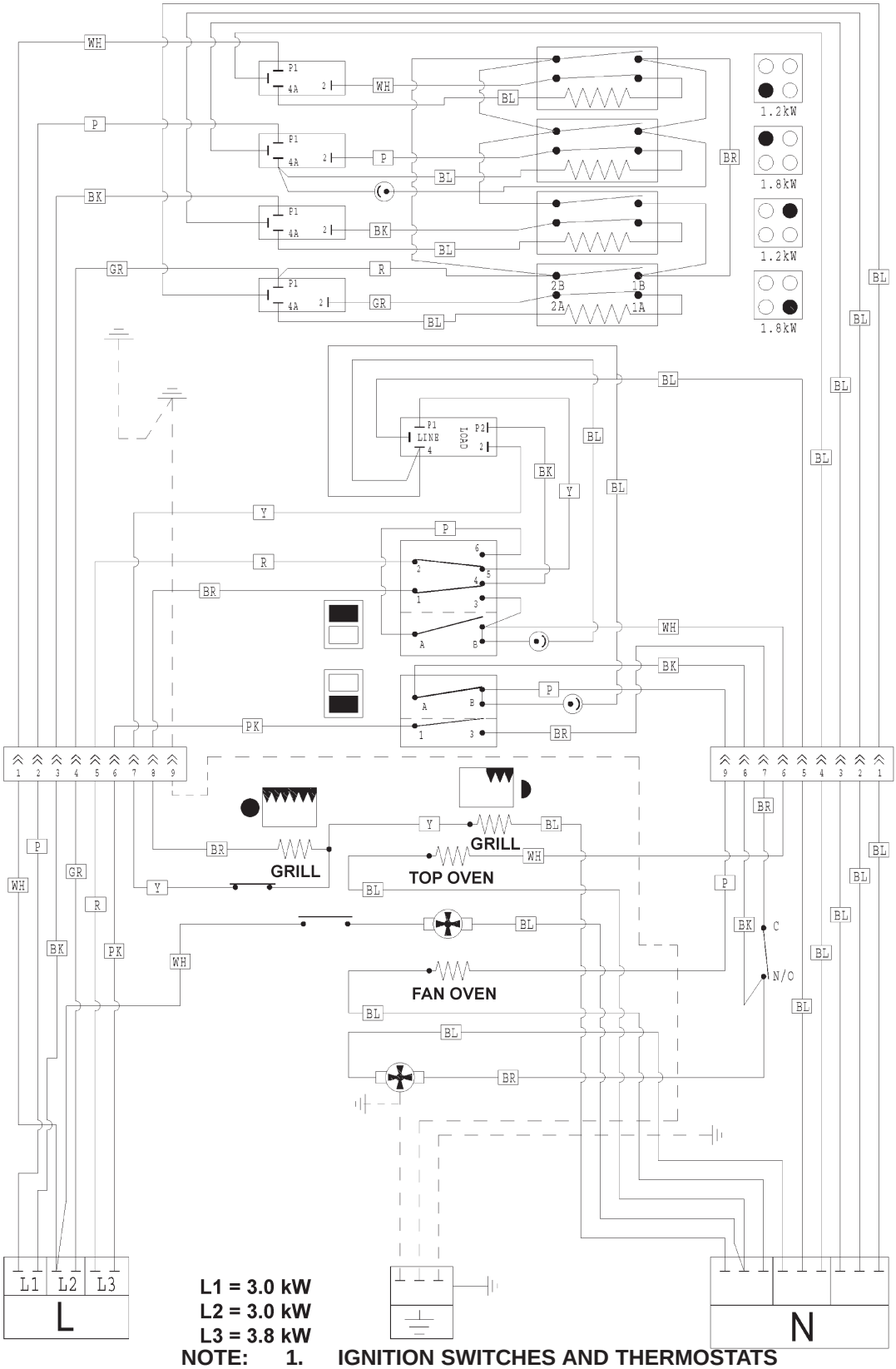


FIG. 4

DESN 511414

AGA ELECTRIC COMPANION (UK & EUROPE)



COLOUR KEY

BL	-	BLUE
WH	-	WHITE
R	-	RED
BK	-	BLACK
Y	-	YELLOW
PK	-	PINK
BR	-	BROWN
P	-	PURPLE
GR	-	GREY

L1 = 3.0 kW
L2 = 3.0 kW
L3 = 3.8 kW

NOTE: 1. IGNITION SWITCHES AND THERMOSTATS ARE SHOWN IN THE OFF POSITION WITH THE APPLIANCE COLD AND FAN OVEN DOOR CLOSED.

2. THE COOKER IS COLD (IE. CUT-OUT NOT OPERATED)

For further advice or information contact your local distributor/stockist

With AGA's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliances described and illustrated at any time.

Manufactured By
AGA
Station Road
Ketley Telford
Shropshire TF1 5AQ
England

www.aga-web.co.uk
www.agacookshop.co.uk
www.agalinks.com